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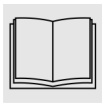
***INSTRUCTIONS FOR THE USER**: these contain recommendations for use, a description of the controls and the correct procedures for the cleaning and maintenance of the appliance.*

INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who is to carry out appropriate checks on the gas supply and is to install, commission and test the appliance.

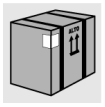
Precautions for use

1. INSTRUCTIONS FOR PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

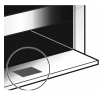
NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.

THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS VISIBLY POSITIONED IN THE STORAGE COMPARTMENT.
THE PLATE MUST NOT BE REMOVED.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.
USE NORMAL NON-ABRASIVE PRODUCTS FOR STEEL, AND A WOODEN OR PLASTIC TOOL IF NECESSARY.
RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR DEERSKIN.
DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN.

The manufacturer declines all responsibility *for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.*

2. DISPOSAL INSTRUCTIONS – OUR ENVIRONMENT POLICY

Our appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.

Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.

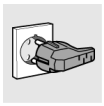
Your old appliance must also be disposed of properly.

Important deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has taken delivery of the appliance.

Before scrapping your appliances it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. Also, cut the power supply lead and remove it and the plug.

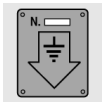
3. AVERTISSEMENTS POUR LA SÉCURITÉ

ELECTRICAL CONNECTION: PLEASE REFER TO INSTALLATION INSTRUCTION FOR THE GAS & ELECTRICAL SAFETY REGULATIONS AND THE VENTILATION REQUIREMENTS.
IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS APPLIANCES BE INSTALLED AND SERVICE BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS.
CORGI REGISTERED INSTALLERS UNDERTAKE TO WORK TO SATISFCTIORY STANDARDS.
DISCONNECTION OF GAS AND ELECTRIC APPLIANCES SHOULD ALWAYS BE CARRIED OUT BY COMPETENT PERSON.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.

DO NOT INSTALL THIS APPLIANCE ON A RAISED PLATFORM.



IT IS COMPULSORY THAT THE APPLIANCE BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS.

DO NOT USE RECEPTACLES OR GRIDDLE PLATES WHICH ARE LARGER THAN THE HOB PERIMETER.

NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD BE LIT ACCIDENTALLY, A FIRE COULD START.

THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

THE APPLIANCE IS INTENDED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO PLAY WITH THE APPLIANCE.
WHEN THE GRILL IS ON, THE ACCESSIBLE PARTS CAN BECOME VERY HOT: **KEEP CHILDREN A SAFE DISTANCE AWAY.**

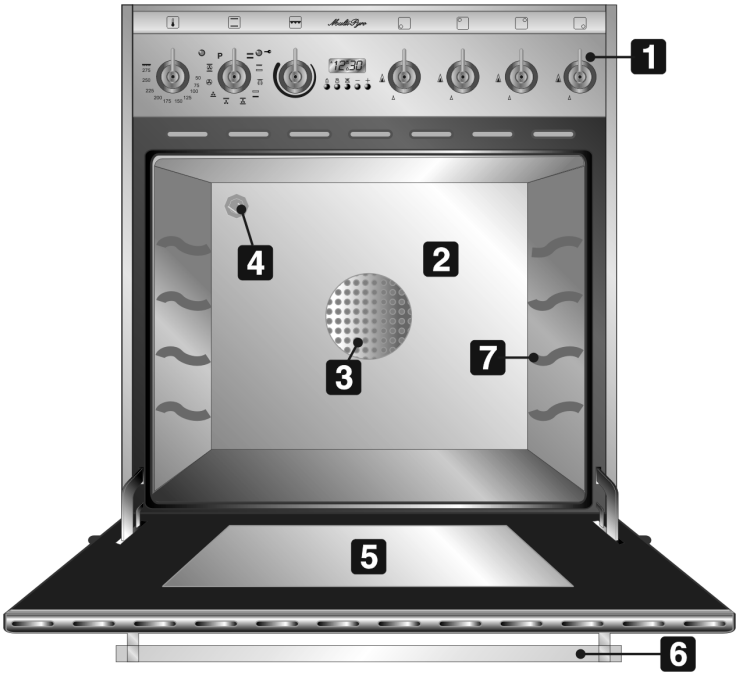
AFTER USE, ENSURE EACH TIME THAT THE CONTROL KNOBS ARE IN THE 0 POSITION (OFF).

4. INTENDED USE OF THE APPLIANCE

THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

The manufacturer declines all responsibility *for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.*

5. GETTING TO KNOW YOUR APPLIANCE



1 CONTROL PANEL

2 OVEN COMPARTMENT

3 OVEN FAN

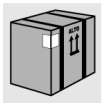
4 OVEN LIGHT

5 OVEN DOOR

6 OVEN DOOR HANDLE

7 OVEN GUIDE FOR SHELF AND PAN

6. BEFORE FIRST USE



Do not leave the packing in the home environment. separate the various waste materials and take them to the nearest special garbage collection centre.

The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see section "12. CLEANING AND MAINTENANCE"

Using the oven and the grill for the first time, heat them to the maximum temperature (**260** °C) for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food. After a power cut, the oven display will flash intermittently and show 0:00. To adjust refer to paragraph "11. ELECTRONIC PROGRAMMER"

7. FRONT CONTROL PANEL

All the cooker controls and commands are on the front panel.

OVEN THERMOSTAT KNOB

OVEN FUNCTION KNOB

VARIABLE GRILL

FRONT LEFT BURNER

REAR LEFT BURNER

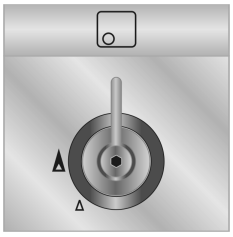
REAR RIGHT BURNER

FRONT RIGHT BURNER

Before using the oven make sure that the symbol ; appears on the display. See paragraph "11. ELECTRONIC PROGRAMMER".

HOB BURNER COMMAND KNOB

The flame is lit by pressing the knob and turning it anticlockwise to minimum flame Δ.
To adjust the flame turn the knob between maximum (◬) and minimum (Δ).
The burner goes out when the knob is returned to the position ◉.



OVEN CONTROL KNOB

Each of the functions listed below can be used (except the oven light and the small grill) only together with the correct temperature thermostat regulation as described on page 10 of this manual.

TOP AND BOTTOM ELEMENTS

GRILL ELEMENT

GRILL ELEMENT + ROTISSERIE

BOTTOM ELEMENTS

TOP AND BOTTOM ELEMENTS + FAN

GRILL ELEMENT + FAN

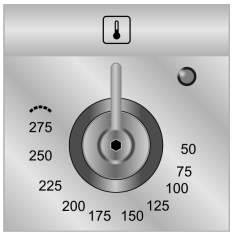
BOTTOM ELEMENTS + FAN

FAN HEATING ELEMENT

TOP AND BOTTOM ELEMENTS + FAN HEATING ELEMENT

P AUTOMATIC CLEANING CYCLE (PYROLYSIS)

OVEN THERMOSTAT KNOB



Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between **50**° and **275**°C.
If the appliance has an electric oven, the warning light will come on when the oven is heating up. When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level.

VARIABLE GRILL KNOB

Position the oven function knob on the symbol or .
Turn the variable grill knob clockwise to the desired position.
This allows to vary heat intensity when cooking with the grill. The knob can be set with continuity between "**0**" and the stop release position, which corresponds to maximum heat.

DOOR CLOSURE LIGHT

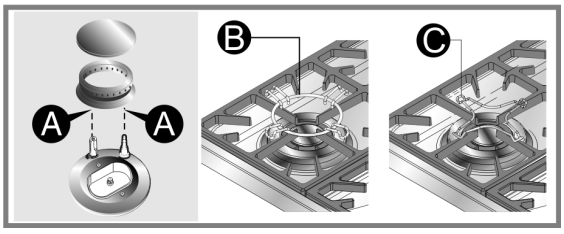
Whilst the automatic (Pyrolysis) cleaning cycle is on, this light comes on to indicate that the oven door closure device is active.

8. USE OF THE HOB

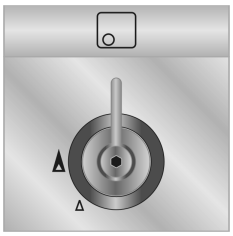
8.1 Lighting of the hob burners

*Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.*

*The optional grid **B** is for use with "woks" (Chinese pans).*
*To prevent deterioration of the hob we have equipped the cooker with a raised pan stand **C** to be placed underneath pans more than 26 cm in diameter.*
*The supplied reduction rest **C** is used also for small pans.*



The drawing next to each knob shows the corresponding burner. The appliance has an electronic lighting device. Simply press and turn the knob anticlockwise to the minimum flame symbol Δ, until the flame is lit. Hold the knob down for a few seconds to allow the thermocouples to heat up. The burner may go out when the knob is released: this is because the therm-ocouple has not been sufficiently heated. Repeat the operation holding down the knob a little longer. This operation is not necessary for burners without thermocouples.

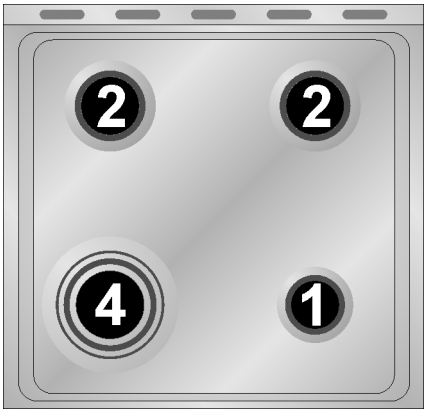


For models with thermocouples, should the burner accidentally go out, a safety device will be activated which stops the gas flow even if the tap is open.

8.2 Practical advice for using the hob burners

For better use of the burners and lower gas consumption, use covered vessel that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph " 8.3 Diameter of the vessels to be used on each burner"). When water reaches the boiling point, lower the flame so that it doesn't overflow. To avoid burns or damage to the hob, all vessels or griddle plates must be placed within the perimeter of the hob. All vessels must have a flat and smooth bottom. When using fats or oils, be extremely careful that they don't overheat and catch fire.
If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

8.3 Diameter of the vessels to be used on each burner



BURNERS	Ø min. et max. (en cm)
1. Auxiliary	12 - 14
2. Semirapid	16 - 24
4. Triple Crown	18 - 26

9. USE OF THE OVEN

For the models with electronic programmer, before using the oven make sure that the display shows the symbol .

During and after use the accessible parts of the oven may be very hot, and children must always be kept at a distance.

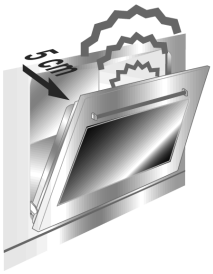
9.1 Warnings and general advice

Using the oven and the grill for the first time, heat them to the maximum temperature for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food. After a power cut, the oven display will flash intermittently and show 0:00. To adjust refer to paragraph "11. ELECTRONIC PROGRAMMER "

Oven accessories which may come into contact with foods are made from materials complying with the requirements of the current directive.

During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

To prevent problems caused by steam in the oven, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open.
To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



9.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon a few minutes after the oven has been turned on.
Operation of the fan generates a normal air flow which comes out from the rear of the hob and may continue for a short time even after the oven is turned off.

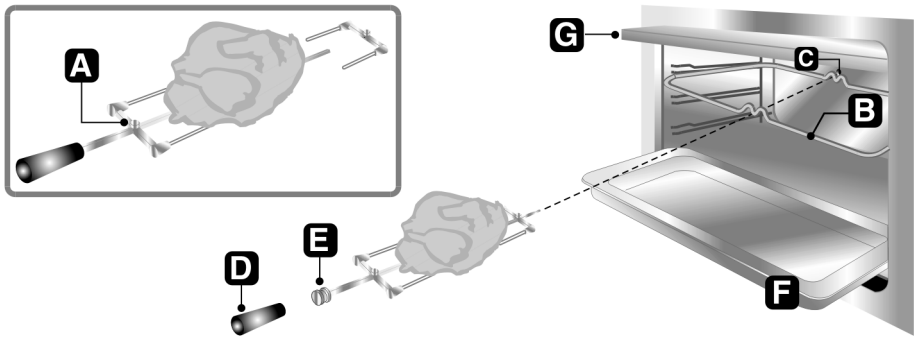
9.3 Use of the electric grill

For short cooking times, for example for browning already-cooked meat, select the static grill function ; set the thermostat knob to maximum temperature and adjust grill intensity by means of the variable grill knob. The ventilated grill function allows actual cooking to be done, thanks to the forced ventilation which lets heat penetrate inside the food. For this type of cooking select the ventilated grill function , set the thermostat knob to the desired cooking temperature (never more than **225**°C) and adjust grill intensity by means of the variable grill knob. Cooking time must not exceed 60 minutes.

9.3.1 Operation of the grill + rotisserie

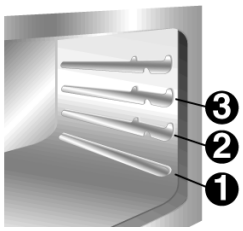
Both the static and the fan grill functions can be used for cooking in combination with the rotisserie. Fit the spit rod into the rotisserie bushing, select the static or fan grill function, set the thermostat knob to maximum temperature (**260**°C) and adjust grill intensity by means of the variable grill knob, without exceeding the ¾ stroke as shown in the figure. Cooking procedures with grill and rotisserie must never last more than 60 minutes. All cooking procedures with grill + rotisserie must be carried out with the door closed to prevent the knobs and front panel of the appliance from overheating.

Fit the spit roasting rod and tighten screws **A** of the forks. Slide shelf **B** onto the third runner from the bottom. Lift handle **D** and position the rod of the rotisserie so that block **E** rests guided on support **B**. Push in support **B** completely so that the end of the rod enters hole **C** on the back wall of the oven. Position a tray **F** on the first runner from the bottom and pour a little water into it to prevent smoke from forming.



9.4 How to use the grill

Once the grill is lit, the red warning light will come on. Leave the oven to heat up for five minutes before placing the food inside.
Food should be flavoured and basted with oil or melted butter before cooking. An oven dish should be used to contain the sauces. The food should be placed on the oven shelf which is positioned on one of the guides supplied with the different ovens, following the instructions below:



FOOD	GRILLE ON THE SHELF
Flat or thin meat	3
Rolled roast joints	2 - 3
Poultry	2 - 3

9.5 Warning

- *The duration of cooking should not last more than 60 minutes.*
- *For models with an electric oven, cooking with the grill and grill + rotisserie must be carried out with the oven door closed.*
- *To avoid hazardous overheating when using the oven or the grill, the appliance's glass lid must always be left open.*
- *During and after use of the grill the accessible parts can be very hot; it is therefore necessary to keep children away from the appliance.*
- *When cooking with the rotisserie, it is advisable to place one of the trays supplied to collect juices and fats that might form on the bottom of the oven, sliding it into the first runner from the bottom.*
- *During cooking, the bottom of the oven should not be covered with aluminium foil and pans or plates should not be rested on it to avoid damaging the layer of enamel. If you wish to use greaseproof paper, position it in such a way that it does not interfere with the circulation of warm air inside the oven.*
- *Whilst the oven is in use, remove all of the unused trays and grills from inside the oven.*

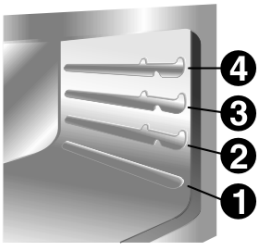
9.6 Storage compartment

A storage compartment, accessible by pulling on the top edge of the door, is located beneath the oven.
Never store inflammable materials such as rags, paper or the like. The compartment is intended only for holding the metal accessories of the range.

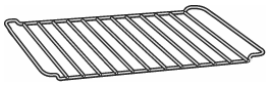
The inside of the compartment becomes very hot during operationof the oven: turn off the oven and let it cool down before opening the compartment door.

10.AVAILABLE ACCESSORIES

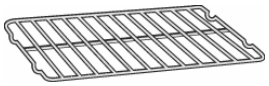
Inside the oven, **4 runners** allow the trays and shelves to be positioned at different heights.



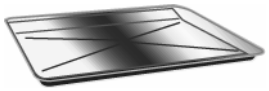
Oven shelf: used for cooking dishes in trays, small tarts, roasts or dishes that need to be cooked on a fine grille.



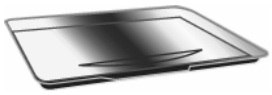
Tray shelf: to be placed above a tray for cooking dishes that might drip.



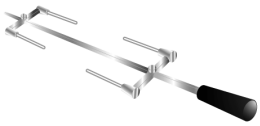
Drip trayr: useful for retrieving fats that have come from dishes resting on the top shelf.



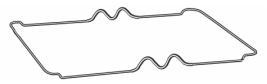
Pastry tray: for cooking cakes, pizzas etc.



Rotisserie: useful for cooking poultry, sausages and all dishes that require uniform cooking on all surfaces.



Rotisserie support: to be positioned on the runners before using the rotisserie.



Chrome tube grippers allow the shelves and trays to be taken out of the oven whilst hot.

On certain models, not all of these accessories are assembled.

Accessories on demand
It is possible to request original accessories through authorized service centres.

11.ELECTRONIC PROGRAMMER

LIST OF FUNCTIONS

MINUTE-COUNTER KEY

END OF COOKING KEY

COOKING TIME KEY

DECREASE TIME KEY

INCREASE TIME KEY

11.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates 0:00. Press the keys and and at the same time the keys − or +: each single press changes the time by 1 minute either up or down.

Before setting the programmer activate the desired function and temperature.

11.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time. By pressing key the display lights up, showing 0:00; keep the key pressed and at the same time, press keys − or + to set the cooking time.

Release key to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .

11.3 Automatic cooking

Use this setting to automatically start and stop the oven.

By pressing key the display lights up showing 0:00; keep the key pressed and at the same time, press keys − or + to set the cooking time.

By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys − or + regulate the end of cooking time.

Release key to start the programmed count and the display will show the right time together with symbols **A** and .

After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key .Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

11.4 End of cooking

When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.

11.5 Minute Counter

The programmer can also be used as a simple minute counter. By pressing key the display shows 0:00; keep the key pressed and at the same time press keys − or + . On releasing the key programmed counting will begin and the display will show the current time and the symbol.

After set-up, to see the remaining time, press the key .
Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.

11.6 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key −.

11.7 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys and . together. **To switch off the appliance, rotate all the knobs to position 0.**

11.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time 0:00 is reached by means of variation keys − or +. Time cancellation will be considered as end-of-cooking time by the programmer.

11.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys − or +.

12.CLEANING AND MAINTENANCE

Before any intervention, disconnect the power supply of the device

NEVER USE A STEAM JET TO CLEAN THE APPLIANCE.

12.1 Cleaning stainless steel

To maintain stainless steel in good condition clean it regularly after each use, once it has cooled down.

12.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

12.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

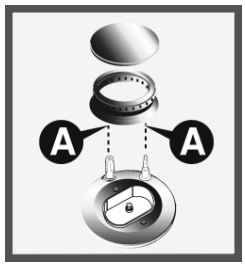
12.4 Cleaning of the hob components

12.4.1 Grids

Remove the grids and clean them in warm water with a non-abrasive detergent, taking care to remove any encrustations. Replace them on the hob.
Continuous contact of the grids with the flame can cause the enamel near the hot areas to be altered. This is completely natural and does not compromise the functionality of the component.

12.4.2 Burner caps and flame cap crowns

The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any encrustations, and wait until they are **perfectly dry**.

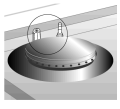


WARNING: do not wash these components in the dishwasher.
The burners can be left to soak in hot water and detergent.

Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes **A** correspond to the spark plugs and the thermocouples.

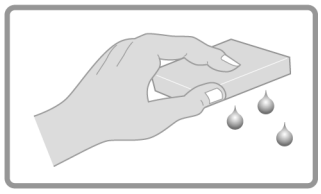
12.4.3 The spark plugs and thermocouples

To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them). Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle.



12.5 Cleaning of oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- Clean the oven grill with hot water and non-abrasive detergent. Rinse and dry.
- Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

12.6 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

When cleaning, the appliance must be dried thoroughly since detergent and water drips might damage its operation and appearance.

12.7 Pyrolysis: automatic oven cleaning

Pyrolysis is an automatic cleaning procedure at high temperatures which destroys all types of dirt.

Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations inside.

A closure device on the door prevents it from being opened whilst cleaning is in progress.
If the oven is installed under the hob, check that the burners or electric plates remain switched off throughout all the automatic cleaning cycle.

12.8 Before starting the automatic cleaning cycle

The automatic pyrolysis cleaning cycle can be programmed at any time of the day or night (to take advantage of any electricity cheap rates).

- Only the pastry tray, the drip tray and the top protection may be left in the oven as they resist the high temperatures of the pyrolysis; all other accessories must be removed from the oven;
- remove the heaviest traces of dirt (as otherwise the pyrolysis cleaning would take too long);
- check that the oven door is properly closed;
- programme the duration of the cycle bearing the table below in consideration:

	SLIGHTLY DIRTY	AVERAGELY DIRTY	VERY DIRTY
CLEANING DURATION:	90 MIN.	120 MIN.	180 MIN.

During the first automatic cleaning cycles, it is possible that unpleasant odours will be released: these are due to the evaporation of oily production materials. This is entirely normal and will disappear after the first cleaning cycle.

During the automatic cleaning cycle, the air fan makes a more intense noise which is due to the increase in their rotation speed. This is a normal result of the facilitation of heat dispersal. At the end of the pyrolysis, the ventilation automatically continues for the amount of time necessary to avoid the walls of the units and the front of the oven overheating.

12.9 Programming the automatic cleaning cycle

Turn the function selector to the **P** symbol to start the pyrolysis cycle. After the orange light of the thermostat has lit up and a few minutes have elapsed, the red «door-block» light also comes on to indicate that the door of the appliance has been blocked owing to the high temperature inside the oven.

When the function selector moves to **P** the display will show the P1:30 symbol: this means that the pyrolysis cycle will start immediately and will last one and a half hours. It is possible to prolong the duration of the pyrolysis up to a maximum of 3 hours. To do so, after the cycle has started press the key and within a few seconds key in the variation of value − or +. A few seconds after the last keying, the display will show the letter **P** followed by the duration of the pyrolysis which has just been programmed, and A will stop flashing.

After the pyrolysis has started and after having made any changes to the duration as described above, it is also possible to programme the finishing time of the cleaning cycle.

Press the key. On the display, A will begin to flash and the total of the current time and the duration of the pyrolysis cycle will be displayed. (Example: Current time: 12.10 - Programmed duration: 2.00 - Time shown: 14.10). Now use the keys to change the − or + values to programme the time of the end of the cleaning cycle. A few seconds after the last keying, the display will show the current time and the orange light will go out and then come back on at the pre-selected time.

Note: do not leave anything in the oven during the pyrolysis cycle. Keep children away and take care above all when the start of the cycle is postponed.

Under no circumstances should one use the hob during the pyrolysis cycle.

13.EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

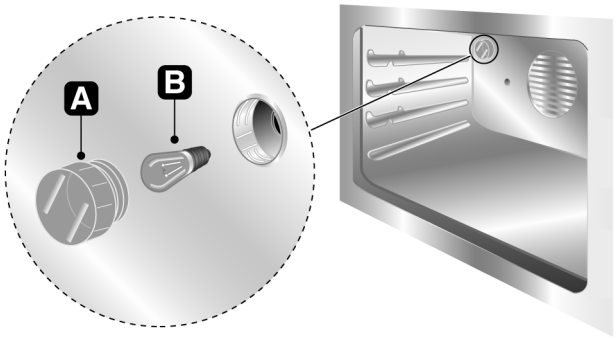
Before any intervention, disconnect the power supply of the device.

13.1 Lubrication of the taps

In time the taps may be difficult to turn or may be blocked. Clean them inside and replace the lubrication grease. This operation should be carried out by a specialised technician.

13.2 Replacement of light bulb

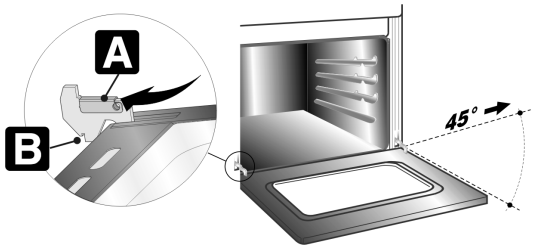
Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb (25 W). Refit the cover **A**.



Only use oven bulbs (T 300°C).

13.3 Removing the door

Open the door completely and, with the aid of a fine-cut screwdriver, turn hinges **A** completely.
Hold the door on both sides with both hands close to the hinges, stop when the door is at an angle of about 45° and remove.
To replace, fit together slot B and the oven housing and put hinges A back into the position illustrated in the figure with a push and the help of a screwdriver or suitable tool until a click is heard.

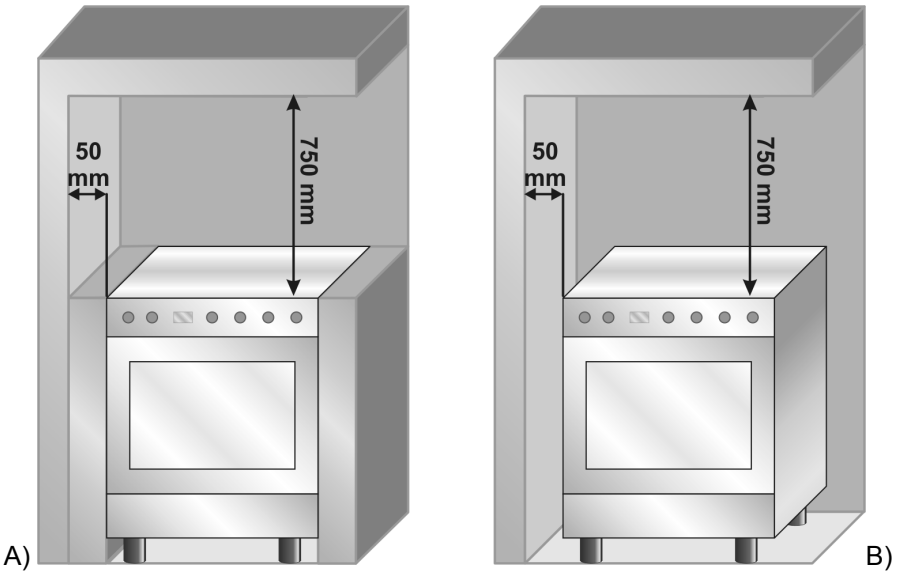


13.4 Oven door joint

If it should be necessary to change the joint of the oven door, please refer to your nearest authorised customer service department.

14.INSTALLING THE APPLIANCE

*It is the law that all gas appliances are installed by **competent persons**. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*
This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 50 mm from the side of the appliance, as shown in the diagram showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 750 m above the work surface.



A) Built-in appliance

B) Free-standing appliance

14.1 Electrical connection

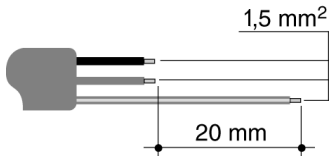
The I.D. plate with techinical data, registration number and brand name is visibily positioned in the storage compartment.
The plate must not be removed.

If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.

Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, earthing of the appliance is absolutely obligatory. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts.

***For operation on 220-240V~:** use a three-pole H05RR-F cable having a cross section of 3 x 1.5 mm^2*

The cable end to be connected to the appliance must be provided with ground wire (yellow-green) at least 20 mm longe.



***The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions.*

14.2 Ventilation requirements

The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. The air flow into the room where the appliance is installed must be sufficient for proper gas combustion and room ventilation. The air vent, protected by gratings, must be of suitable size (see relevant regulations) and located so that they cannot be even partially obstructed.
The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes: in particular, a window should be opened or the speed of any fans increased after prolonged use.

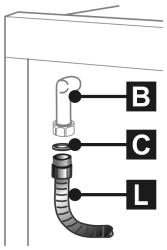
14.3 Combustion gas discharge

Combustion gases may be discharged by means of hoods connected to a natural draught chimney or a fan extraction system. An efficient extraction system requires precise planning by an authorised specialist and must comply with the distances and positions indicated by the regulations. After installation, the specialist must issue a certificate of compliance.

14.4 Connecting to natural and LPG gas

FOR THE GAS CONNECTION, SEE THE TYPE OF APPLIANCE SUPPLY TUBE

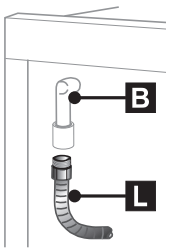
- **Free hexagonal connector**



Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges.

If connecting to LPG the bayonet hose must have red bands on it.

- **Smooth welded connector**



Make the connection to the appliance using a flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Always apply a suitable sealing substance (such as Teflon tape) between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges.

If connecting to LPG the bayonet hose must have red bands on it.

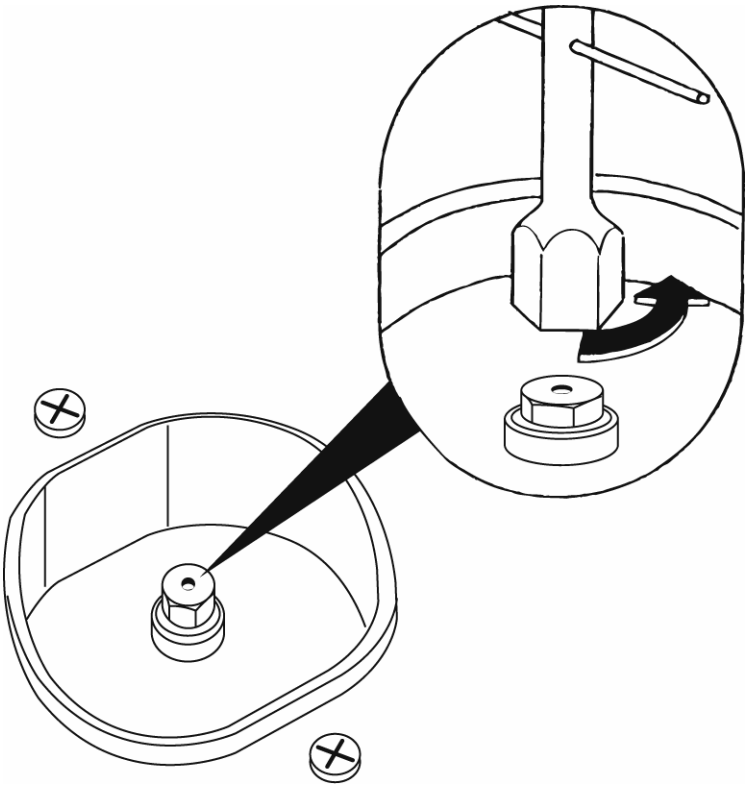
15.ADAPTATION TO DIFFERENT TYPES OF GAS

Before performing any cleaning or maintenance work, disconnect the appliance from the mains.

The cooker hob is preset for **natural gas G20** (2H) at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

15.1 Replacement of nozzles on the hob

1 Extract the grids and remove all the caps and flame-spreader crowns;
2 Unscrew the burner nozzles with a 7 mm socket wrench;
3 Replace the nozzles according to the type of gas to be used and the description in paragraph "15.2 Burner and nozzle characteristics table ";
4 Replace the burners in the correct position.

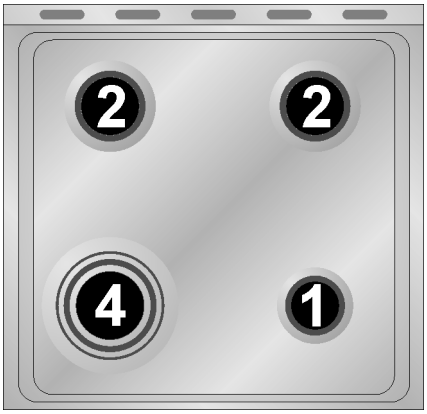


15.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass 1/100 mm	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Auxiliaire	1.0	50	30	350	73	71
Semi rapid	1.75	65	33	450	127	125
Triple crown	3.2	91	65	1500	233	229

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	
Auxiliaire	1.0	72	350
Semi rapid	1.75	97	450
Triple crown	3.5	133	1500

15.3 Arrangement of the burners on the hob



BURNERS **ø min e max (in cm.)**

1. Auxiliary 12 - 14
2. Semi rapid 16 - 24
4. Triple crown 18 - 26

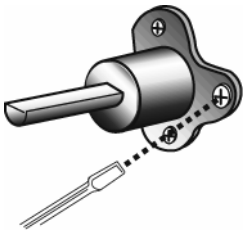
16.FINAL OPERATIONS

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids.

Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the packet together with the nozzles.

16.1 Regulation of the hob burner minimum level for natural gas

Light the burner and turn it to the minimum position Δ. Extract the gas tap knob and turn the adjustment screw at the side of the tap rod until the correct minimum flame is achieved.
Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.



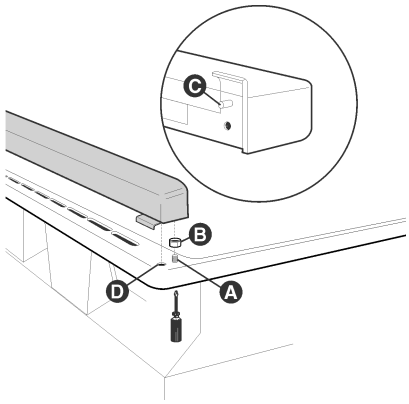
For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

16.2 Regulation of the hob burner minimum level for LPG

In order to adjust the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way.
The bypass diameters for each individual burner are shown in paragraph “15.2 Burner and nozzle characteristics table". Once the regulation has been completed, restore the seal on the by-passes using paint or similar materials.

16.3 Mounting the rear top skirtboard (where applicable)

- Loosen nuts **B**.
- Position the skirt above the top, taking care to align pins **C** with holes **D**.
- Secure the skirt to the top by tightening screws **A**.



16.4 Wall fixing

- Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
- Mark the wall in the position where the hole is to be drilled.
- Drill the hole, insert a wall plug and attach the chain.
- Move the cooker up against the wall.